

## TERROIR

Burgundy  
Grape variety: Pinot noir  
Soil: Clay and limestone

## VINIFICATION

Hand and mechanical harvest, picking out of the best grapes, total destemming.  
Cold maceration before alcoholic fermentation (6-8°C) between 5 to 8 days.  
Vatting during 15 to 20 days in stainless steel tanks with total submerged cap. Pumping over during vatting.  
Controlled temperatures (25°-28°C).  
Pneumatic pressing.

## AGEING

Ageing on fine lees in tanks



## TASTING

### COLOR

Brilliant ruby-red color

### NOSE

Cherry and wild strawberry aromas with a touch of undergrowth. Fine and elegant

### MOUTH

Supple attack, full, round and tannic wine. Fruity flavours in final.

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## WINES & FOOD PAIRING

This wine can be matched with porc meat or "lapin chasseur".  
Best served at 14°C